

Thomas Viewpoint

VELVET HAT TRIMMED WITH WHITE.



MODEL OF BLACK VELVET, WITH STRAIGHT OSTRICH FEATHER LYING FLAT ON THE BRIM AND A WHITE ROSE ON THE SIDE.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

PARIS, September 20.—First, it was the white satin hat that the milliners offered as the last thing in bonnetry, and now it is the black velvet hat again.

Evidently there is no road that leads far away from this kind of millinery. It is not easy to tell whether the milliners want to get away from it, or whether the women will not permit it. It is easily seen, by watching buyers, that the preference goes toward that color rather than any other; this could be sorrowfully explained if the buyers were Frenchwomen, who consider it in better taste to avoid colors while so many thousands of their countrymen are in mourning; this decision was reached the first week of the war and was quite in keeping with the national air of solemnity with which these people went to battle.

Buying by Americans.

But there are constant openings in all centers of fashion because the Americans are plentiful and seem to have money to buy a few clothes, if not the usual amount. This is for reasons of necessity, as every traveler has lost baggage somewhere along the line; also for reasons more humane—the giving of employment to girls and women who have no other means of saving off starvation.

In this special field the individual charities of American women have been numerous, but necessarily restricted on account of the paucity of luggage allowed by the railroad au-

NOTES OF FASHIONS.

Large hats with daring brims directly from the head, with velvet put on the base, both on upper and on lower brims, have low crowns and are considered smart.

Box fur edges a smart coat and provides cuffs for a smart rig, while a single band of the fur of double thickness is used for a collar and is decorated with heavy gold tassels.

A model designed for natives as well as evening wear is built of puffy colored broadcloth trimmed with black velvet, gorgeous embroidery and black fox fur.

A notable feature of the Paquin models is the discreet and effective introduction of skunk and sable bands on gowns composed of lace. This is a delightful fashion.

A coat dress, the new redingote costume, is developed in mustard colored gabardine and black satin, the latter serving for the scant underskirt hip draperies and stole-like end.

Fancy velvets will see exception in favor, and broadcloth more supple and soft than ever before in the forefront of modish fabrics.

EGGS FOR LUNCHEON.

Meat prices have soared so high that few people are serving it more than once a day, and that is generally for dinner. Many families, however, like rather a hearty luncheon dish, and eggs can be substituted for meat in this respect. Here are some suggestions for cooking eggs tastefully.

SCRAMBLED EGGS WITH CELERY.—Take four or five pieces of crisp white celery, cut into small dice, wash and drain. Place in a saucepan with a pint of cold water, salt well and let boil for twenty minutes. Remove from the fire and drain through colander. Break six or eight eggs in a bowl, season with salt and pepper and add a scant half cup of milk. Beat this well together. Heat a tablespoon of butter in a saucepan, drop in the eggs and celery, thoroughly mix with a wooden spoon and cook for five or six minutes. Serve on a hot platter, garnished with celery tips.

OMLETTE WITH SAUSAGES.—Take six or eight fresh eggs and separate yolks and whites. Add to the yolks a scant half cup of milk, salt and pepper, beat well together and then beat the whites to a stiff froth. Cut four skinned sausages into quarter-inch slices, place in a frying pan with a tablespoon of butter and fry for five minutes, tossing them occasionally. Add half a teaspoon of finely chopped parsley. Mix whites and yolks together, pour over the sausages and mix for a moment. When brown, fold over half turn on a hot dish and serve.

EGG CURRY.—Boil twelve fresh eggs for eight minutes. Lift up and allow to slightly cool. Loosen shells by gently and carefully rolling on table with the hand without detaching shells. Place on a deep dish, cover with salt, let stand for ten hours, shell, cut into quarters, lengthwise and keep on a plate until required. Melt a tablespoonful of butter in a saucepan, add one and a half tablespoonfuls of flour and stir a small finely chopped onion, half a small seeded green pepper, a saltspoonful each of dried mint and pepper. Gently brown for ten minutes, frequently stirring meanwhile. Moisten with a pint of hot water, season with a teaspoonful of salt, two tablespoonfuls of cayenne, a saltspoonful of curry nutmeg and a teaspoonful of grated nutmeg. Add a piece of lemon rind and one chopped red tomato. Mix all well together, let cook for thirty minutes, remove lemon rind and beat eggs at oven door for two minutes. Serve with rice.

(Copyright, 1914.)

Household Hints.

To make apples tender and give them a better flavor, add a pinch of salt when cooking them.

To preserve meat on warm days wash it over with water containing a little vinegar—a very weak solution, and then cover with slices of raw onion. Before cooking remove the onion and rinse the meat in clear, cold water.

To make an ideal bread pudding line the dish or tin with thin paste, put in the bread pudding, then cover with paste and bake in a slow oven. This is a great improvement over the usual way.

To clean wire screens dampen cotton cloth with kerosene and rub both sides. This also preserves the wire and keeps the flies away, as they do not like the odor.

To prevent a dark ring appearing around the yolk of hard boiled eggs, plunge them into cold water as soon as they are boiled enough.

Baked Stuffed Tomatoes.

Select firm, smooth tomatoes; take out the hard center from the stem end; fill with breadcrumbs, salt, sugar, pepper and butter. Top with a small cube of bread; place in a shallow pan and bake until tender. These are very nice and generally well liked.

Plain and Novelty Serge.



An old favorite color combination has returned to us this year. This is navy blue and dark green and is considered extremely smart. The figure in the drawing shows this used in plain navy blue combined with serge of the same color crossed by a chenille stripe in bright green. The sleeves, bouffant of the plain serge with underlaid of the striped material and sleeveless of self-tone chiffon. The long-waisted effect is produced by the wide sash of the plain serge, below which falls a tunic of the same over an undershirt of the stripe, these running horizontally.

Preserving Peaches.

To remove the skin easily, place them in a wire basket and plunge for a moment into boiling lye. The lye is made by adding two cups of wood ashes to four quarts of water. After they have been dipped in this, rinse the fruit several times in cold water and the skin will rub off, leaving a smooth surface.

Cut each peach in two and place again in cold water until ready to use. Place in a porcelain-lined kettle three-quarters the weight of sugar you have of fruit. Add enough water to dissolve the sugar and let boil a minute, taking off any scum that rises. Then add as much fruit as will float without crowding and let it cook until it is transparent, but not until it loses shape.

Remove each piece as soon as it is cooked. When ready to fill the jars, place them together with their tops in a pan of boiling water. If any of the fruit has become cool, dip it again in the hot syrup before putting into the jars.

Add enough syrup to fill them to overflowing and adjust the top on each jar as soon as it is filled.

If the peaches are put up in this, a quarter of a pound of sugar to a pound of fruit is the rule, and the easier method is to cook them in the cans.

Pack the cans with fruit, cover with syrup and place them in a boiler, half covering them with water. Raise them off the bottom by standing them on sauth rings or wood; cover the boiler and let them cook. When the fruit falls in the boiling, be sure and keep the jars well filled with syrup.

For brandying, cook the fruit as directed for preserving, splitting the peaches and eggs or as desired. Fill the jars with the cooked fruit; boil down the syrup until very thick and add each cup of syrup add a cup of brandy. Pour it over the fruit and seal.

THE DAILY MENU.

BREAKFAST.

Cantaloupes. Panned Sea Trout. Cereal. Corn Bread. Coffee.

LUNCHEON.

Baked Stuffed Tomatoes. Corn. Potato Cakes. Raisin Bread. Tea.

DINNER.

Tomato Soup with Potatoes. Bluefish, Filled and Baked. Oven-browned Potatoes. Celery. Apple Pie. Coffee.

BLOOMING PLANTS

AS CHRISTMAS GIFTS

Late in September is the time to start the bulbs for the plants you want to bloom for Christmas gifts, especially hyacinths, narcissi and lilies. No plants are surer to bloom in amateur hands and under very ordinary conditions. In no other line of floriculture can so much beauty and fragrance be secured at so small an outlay of time and money.

It is true economy to buy the best bulbs, and the strongest are required for the house. They are easily brought into flower for Christmas if potted late in September or early in October.

The Potted Hyacinth.

Hyacinths, on account of their extremely simple culture and certainty to bloom, are extremely satisfactory for house culture. A four-inch pot serves for a large sized bulb, if not permitted to dry out. Two strong bulbs may be planted in a five-inch pot and three in a six-inch size. If you do not group bulbs of a single color, select the different colors with an eye to harmony, if you would have fine effects. Roman hyacinths are probably the most popular for blooming in the home.

Any garden soil, with one-fourth of coarse sand added will grow good hyacinths, but the best soil is a fibrous loam, with the addition of one-fourth of coarse sand. Add no manure, as it tends to decay the bulb. When only heavy, sticky soil is available, lighten it by adding one-third of coarse sand and some florist's moss (Sphagnum) rubbed fine. Rotted sod, with sand added, is excellent—it makes a soil like that of Holland, where the finest bulbs are produced.

The Proper Treatment.

Good drainage is necessary, so have an inch of broken charcoal, pebbles or pottery in the bottom of the pot. Fill the pot two-thirds full, shaking slightly to settle the soil, and then place the bulb upon this, filling in around it until only the crown shows above the soil. Press the earth quite firmly around the bulb, but do not press or force the bulb down. Set the pots in a

A SCHOOL TEACHER'S ADVICE REGARDING CHILDREN'S HEALTH

A public school teacher in Philadelphia when asked for her opinion as to the best way to protect the health of children attending public schools, replied: "If every parent would compel their children to brush their teeth daily, there certainly would be no sickness caused by mouth and throat ailments. There is a preparation to be had in the drug stores, which cleanses the teeth and stops the growth of germs in the mouth and throat. I would not think of coming to school in the morning without having cleaned my mouth and throat with VERNAS. Add a few drops of lemon, above and below, and it gives me the complete satisfaction of knowing that the danger of contracting communicable ailments from the children has been reduced to a minimum. Since using VERNAS, I have not had fear of contact with children who may have sore throats, colds or other similar contractable afflictions. If all my pupils would use VERNAS daily I certainly believe the transmission of many diseases would be materially prevented."

Every family should possess a bottle of VERNAS, as it is a most economical and potent general antiseptic. Its use not alone prevents blood poisoning, but helps heal cuts, wounds, sores or insect bites. If you suffer from any affection of the mouth, nose or throat, or are tormented with sore, bleeding, recurring gums or loose teeth, a 50c bottle of VERNAS will give you immediate relief. Sold by all leading druggists. Interesting literature on the care of the teeth and mouth sent to any address. VERNAS Chemical Co., New York.—(Adv.)

FOREIGN FASHIONS FOR AMERICANS

BY LILLIAN E. YOUNG.

What a comfort it is to have an all-around, serviceable cloth dress—serve preferably—that is made along semi-tailored lines and warm enough to wear as a street dress in the fall, and which later on in cold weather will not be too bulky to wear under a long coat! Provided it is easy to get into, and all of one piece, it will prove the most convenient and indispensable garment included in a woman's wardrobe.

A smart and typically American de-



THE EVER-POPULAR BLUE SERGE WILL BE SPLENDID FOR THIS DESIGN.

sign is offered herewith. The blouse has long sleeves cut in one and finished with turned-back cuffs of white linen. The neck is relieved by a broad, flat collar and a rolling narrower one, both of white linen. A line of silver buttons adds a jaunty note to the open front edges of the blouse.

Belts and Girdles.

They're ubiquitous. Some of them are ornate. And some of them are buckled. Braid is used flat or as trimming. There seems to be no rule for belt widths. Some of the belts wind their way all around the figure. Then there are belts which make intermittent appearances. Belts may be absolutely flat and plain or they may be draped. As a rule they tend to be low—otherwise it is difficult to go wrong in belting.

Checks and plaid materials, to say nothing of Roman stripes, will all be exceedingly good for the smart cloth dress of this type, and many of them are interestingly combined with taffeta or satin, and, incidentally, since they are so combined, a solution is offered for the remaking and remodeling of old cloth dresses.

Victor

Victrola Announcement

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pan of tepid water, taking care the water does not run over their tops, and as soon as the moisture begins to show at the surface, remove them and set them away in a dark, cool cellar, secure from mice or freezing.

Leave them undisturbed for six weeks or longer. There is no fixed rule, except that the pot should be filled with roots. When the shining white roots are seen through the drainage hole the bulbs are ready to bring to the light. Any frostproof place, cool and dark, naturally dark, or made so by cutting off the light) will do if no cellar is available.

The Pre-Bloom Period.

The plants should be placed in a sunless window when first taken from

their dark quarters, till their blanched stems and leaves take on a healthy green color. This gives the flower spike time to grow out and above the neck of the bulb. The temperature of a fireless room, well above chill and freezing, suits bulbs best, especially if kept in a strong light and out of the sunshine.

Fertilizing should not begin until the bulb shows. Commercial fertilizers come for the purpose, and are clean and odorless. Liquid manure gives good results. While they are being stored in the dark the roots must not be allowed to dry out, nor must the soil be kept in a saturated state. If their quarters are a little too dry or warm they may need watering once or

twice, but often they do not require it at all. Narcissi and sacred lilies can be treated precisely like hyacinths.

Swift & Company's Sales of Beef in Washington, D. C., for the week ending Saturday, Sept. 19, averaged as follows: Domestic beef, 12.73 cents per pound—Advertisement.

FASHIONS AND FADS.

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